

AMENDMENTS TO THE CLAIMS

Please amend the claims as follows:

1. (Currently Amended) An acidic oil-in-water emulsified composition, comprising fats and oils comprising 30 wt % or more of diglycerides, ~~and~~ an enzyme-treated yolk treated with one or more enzymes selected from the group consisting of esterase, lipase and phospholipase, ~~further comprising~~ an antioxidant at 1200 to 8000 ppm relative to an oil phase containing the fats and oils and at 0.85 to 4.5 percent by weight relative to the net weight of yolk in the enzyme-treated yolk, and
at least one emulsifier selected from the group consisting of sorbitan fatty acid ester, polyglycerin fatty acid ester and sucrose fatty acid ester, wherein said emulsifier has an HLB value of less than 10 and the content of said emulsifier ranges from 0.6 to 5% relative to the oil phase.

2. (Canceled)

3. (Original) The acidic oil-in-water emulsified composition according to claim 1, wherein the antioxidant is one or more members selected from the group consisting of tocopherols and tocotrienols.

4. (Canceled)

5. (Original) The acidic oil-in-water emulsified composition according to claim 1, which further comprises phyto-sterols.

6. (Original) The acidic oil-in-water emulsified composition according to claim 1, wherein the content of trans-unsaturated fatty acids in fatty acids constituting the diglycerides is 5 wt % or less.

7. - 9. (Canceled)

10. (Original) The acidic oil-in-water emulsified composition according to claim 3, which further comprises phyto-sterols.

11. - 14. (Canceled)

15. (Original) The acidic oil-in-water emulsified composition according to claim 3, wherein the content of trans-unsaturated fatty acids in fatty acids constituting the diglycerides is 5 wt % or less.

16. (Canceled)

17. (Original) The acidic oil-in-water emulsified composition according to claim 5, wherein the content of trans-unsaturated fatty acids in fatty acids constituting the diglycerides is 5 wt % or less.

18. - 20. (Canceled)